

THE COMMON GRILL

112 S. Main St. Chelsea, MI 48118 (734) 475-0470
www.commongrill.com

APPETIZERS

Roasted Three Onion Soup \$5

Baked with Provolone and Parmesan Cheeses

*1/2 Dozen Chilled Oysters on the Half Shell \$11

With Cocktail Sauce or Ginger-Lime Mignonette

Jumbo Gulf Shrimp Cocktail \$12

With Cocktail Sauce

Warm Camembert Cheese \$10

With Pear Chutney and Grilled Herb Flatbread

Oven Roasted Blue Hill Bay Mussels \$11

In a Plum Tomato Garlic Sauce with Pancetta, Shallots and Basil served with Grilled Garlic Bread

Chilled Gazpacho \$5

Our Signature Tomato-Cucumber Soup with Sour Cream and Garlic Croutons

The Grill's Seafood Chowder \$5

Clams, Shrimp, Scallops and Fish in a Tomato-Saffron Broth

Firecracker Shrimp \$10

With Hong Kong Salsa

Crispy Ginger Fried Calamari \$9

With Wasabi Aioli

*Seared Rare Ahi Tuna \$12

Sesame Crusted with Wakame Seaweed Salad and Ponzu Sauce

Lobster Spring Rolls \$11

With Asian Slaw and Chinese Mustard Sauce

Crispy Parmesan Portobello Fries \$9

Served with Red Pepper Aioli

SALADS

Buttermilk Fried Chicken Salad \$14

Bibb Lettuce, Tomatoes, Grilled Corn, Fava Beans, Breakfast Radishes, Radish Sprouts and Poppyseed Dijon Dressing

*Blackened Steak Salad \$15

Mixed Greens, Cherry Tomatoes, Crispy Fried Onion Rings, Cornbread Croutons and Buttermilk-Bacon Dressing

Honey Pecan Chicken Salad \$11

With Fresh Fruit and a Homemade Muffin

Grilled Chicken Cobb Salad \$12

Mixed Greens, Avocado, Smoked Bacon, Blue Cheese, Red and Yellow Tomatoes, Grilled Asparagus, Green Onion, Chopped Egg and Herb-Balsamic Vinaigrette

Grilled Chicken Salad \$12

Mixed Greens, Granny Smith Apples, Toasted Pecans, and Honey Bacon Vinaigrette

Warm Spinach Smoked Chicken Salad \$13

With a Goat Cheese Fritter, Hickory Smoked Chicken, Sweet Red Onion, Sugar Pecans, Honey Pears and Bacon Balsamic Vinaigrette

Caesar Salad \$8

With Garlic Croutons

With Grilled Chicken Breast \$10

*With Grilled Salmon \$12

The Grill's Mediterranean Chopped Salad \$12

Romaine Lettuce, Tomatoes, Black Olives, Cucumber, Red Onion, Golden Beets, Artichoke Hearts, Breakfast Radishes, Warm Feta Cheese Phyllo Croutons and Creamy Lemon-Oregano Vinaigrette

Savannah Shrimp Salad \$15

Lemon Garlic Shrimp, Bibb Lettuce, Tomatoes, Cucumber, Roasted Peppers, Cornbread Croutons and Buttermilk Vinaigrette

*Grilled Salmon Salad \$14

Mixed Greens, Fresh Orange Sections, Red Peppers, Asparagus and Ginger-Citrus Vinaigrette

*Grilled Ahi Tuna Salad Nicoise \$15

Mixed Greens, French Beans, Asparagus, Redskin Potatoes, Oil Cured Olives, Feta Cheese and Roasted Lemon-Basil Vinaigrette

Grilled Chicken Tuscan Pear Salad \$12

Bibb Lettuce, Honey Pears, Sugared Walnuts, Gorgonzola and Herb-Balsamic Vinaigrette

Grilled Cherry Wood Smoked Atlantic Salmon Salad \$14

Mixed Greens, Warm Camembert Cheese Beignets, Sugared Walnuts, Grilled Asian Pears, Roasted Yellow Peppers and Sweet White Balsamic-Dijon Vinaigrette

The Grill's House Salad, Caesar Salad or Tuscan Pear Salad \$5

SANDWICHES

ALL SANDWICHES ARE SERVED WITH COLE SLAW AND FRENCH FRIES

Grilled Chicken Club \$12

With Avocado, Tomatoes, Bacon and Monterey Jack, served with Honey Mustard Mayonnaise

Grilled Vegetable Sandwich \$13

Portobello Mushroom, Roasted Peppers, Eggplant, Red Onion Relish, Red and Yellow Tomatoes and Fresh Mozzarella Cheese rolled on our Grilled Herb Flatbread with Basil Aioli

*The Grill's Burger \$11

8 Oz. Black Angus Ground Chuck with any of these Toppings: Cheddar Cheese, Great Hill Dairy Blue Cheese, Swiss, Mushrooms, Sauteed Red Onions or Bacon

Smoked Chicken Grill Sandwich \$12

With Jarlsberg Swiss, Bacon and Apple-Red Onion Relish on Sourdough, served with Mustard Sauce

Honey Pecan Chicken Salad Sandwich \$10

Served on Grilled Multi-Grain Bread with Fresh Fruit

Roasted Turkey Grill Sandwich \$13

With Bacon, Avocado, Radish Sprouts, Chopped Tomatoes, Cheddar Cheese and Blue Cheese on Grilled Sourdough with Red Pepper Aioli

Grilled Salmon B.L.A.T. Sandwich \$12

With Bacon, Lettuce, Avocado, Red and Yellow Tomatoes on Grilled Sourdough Bread with Basil Aioli

Crispy Fried Lake Perch Sandwich \$14

Dusted in Cajun Batter with Remoulade Sauce, Lettuce and Tomato on an Onion Roll

California Baja Fish Tacos \$13

Beer Battered Halibut, Shredded Greens, Charred Tomato-Red Pepper Salsa, Cucumber Citrus Relish, Red Pepper Mayo and Warm Tortillas

Maryland Jumbo Lump Crab Cake Melt \$15

With Cheddar Cheese, Red and Yellow Tomatoes, Citrus Aioli and served on a Grilled Homemade Bun

DAILY SPECIALS

ARE LISTED ON OUR CHALKBOARD

OUR SERVERS WILL PROVIDE YOU WITH THE NECESSARY DETAILS

OUR LUNCH SPECIALTIES ARE SERVED WITH A BASKET OF HOMEMADE BREAD, THE GRILL'S COLE SLAW OR A HOUSE SALAD

LUNCH SPECIALTIES

Pan Fried Walleye \$14

In a Black Walnut Crust with Citrus Butter, Wild Rice Pilaf and Sauteed Spinach

Parmesan Crusted Lake Superior Whitefish \$14

With Orzo Pasta, Lobster, Radicchio, Crimini Mushrooms and Sauteed Spinach with Roasted Lemon-Chive Butter

Pan Fried Lake Perch \$15

In a Hazelnut Crust with Lemon-Caper Butter, Wild Rice Pilaf and Sauteed Spinach

Herb and Pinenut Crusted Nantucket Scallops \$15

With Wild Rice Pilaf, Basil Oil and Roasted Zucchini with Olive Relish

Shrimp and Lobster Fettuccine \$16

Tossed in a Red Bell Pepper Cream Sauce

Goat Cheese Ravioli \$13

In a Plum Tomato Garlic Sauce with Crimini Mushrooms and Baby Spinach

Grilled Chicken Fettuccine \$14

With Asparagus and Mushrooms in a Red Bell Pepper Cream Sauce

Grilled Four Cheese Flatbread Pizza \$12

With Aged Provolone, Fresh Mozzarella, Goat Cheese, Pecorino Romano, Basil, Red and Yellow Tomatoes



Thank You for Not Smoking

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness.

*Notice: These Items May Be Served Raw Or Undercooked